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shop sells a few imported goods, some tailors also sell ready made clothes. To avoid duplicating the numbers the shops have been listed by their main line of goods. Some of the trades need a word of explanation. Marble shops are those that sell the Ta Li marbles cut into plaques, "pictures in stone" for decorative purposes. Mixed imported goods include such diverse things as socks made in Shanghai, electric torches, vacuum flasks, mirrors, rubber shoes, soap, scent, aluminium pots and pans, padlocks, combs, penknives and fountain pens, and other similar light industrial products, mostly coming either from Shanghai or Germany and, before the war, from Japan.

Paper images are made to be burned in the funeral procession and are not usually kept in stock, being made to order when required. The restaurants and tea houses, very numerous as they are, can be divided into those that provide full meals and those which only sell tea and light refreshments such as sweetmeats. Tobacconists, usually very small shops, also sell locally made coarse soap, matches, string, and straw sandals, the latter article being in constant demand as they are worn by all peasants and muleteers and do not last very long. Wine and salt shops sell these commodities under license, as wine is taxed and salt is a government monopoly. They also sell pepper and some articles of food such as scones and sweetmeats.

The large number of hatters and shoemakers is explained by the fact that Ta Li is a centre for the manufacture of these articles which are sent to other towns in western Yunnan and to the local markets and country fairs. These are the only industries which cater for a wider market than the immediate locality of Ta Li itself. With the exception of a few lines of foreign goods sold by the mixed goods shops all the articles for sale are either made locally or imported from other parts of China. Thus the silks come from Shanghai and

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264 Wine cups are then placed on the table and the host fills them up to the brim, or even till they slightly overflow, this being a necessary act of politeness, showing that no wine will be stinted. The guests meanwhile proceed to wipe their chopsticks with pieces of brown coarse paper provided for the purpose, for it is not impolite thus to imply that your host's table ware is not quite clean. Everyone then takes salt and red pepper and mixes them into their [263] saucer of soy sauce. The Min Chia do not like their food as hot as the Ssu Ch'uanese, but they use more pepper than suits most European taste. Fortunately this custom of adding it individually makes it possible to take as little as you wish. Nearly five minutes passes in this way before anything is eaten at all, for the guests must not help themselves, and the host must not press them too soon, for that would seem to imply that they were hungry and had only come for the food.

At last the host says " Please let us drink," and everyone takes one small sip of the rather strong rice wine. Another short pause for conversation, and the host takes up his chopsticks, indicates the dishes of cold food, and says simply, " Please." Thereupon everyone takes one piece of cold food from the dishes, dips it in the soy sauce and eats it, at once putting down their chopsticks. This formal manner of eating with gradually shortening pauses, punctuated by rounds of wine sipping, continues for some time, perhaps a quarter of an hour, when, long before the cold food is finished, the young sons of the house bring in two hot dishes. No one, however, takes any notice of these steaming tasty dishes of chopped chicken and green peas, or meat balls stewed with chestnuts, until another round of wine has been drunk. Then, once more the host invites them to proceed.

These dishes have also to be consumed one by one in

262 noodles made of both wheat flour and bean flour, carrots and white cabbage in Ho-chou. For feasts wealthy people prepare "pao-tzu," i.e., pastries of cooked flour dough, Chinese style, which are filled with garlic. Rice is also occasionally served. It is prepared in [265] various ways, preferably boiled until it is soft, with sugar added.

263 Garlic and paprika are the chief condiments, also hua-chiao
273 (Zanthoxylum piperitum D.C.). Salt comes from the Kokonor.
733 Wine is purchased from the Chinese who make it from Tibetan barley. It is not very potent. Most Tibetans drink only on festive occasions; but now and then one also finds confirmed /33/ drunkards. When they are drunk the Fantzu often get very raucous and crude. They sing and shout and brandish their swords. These drunken bouts often end in a fight and sometimes also in murder.

276 Most Tibetans do not smoke because tobacco is very expensive. When they do, they buy pipes from the Chinese or make them themselves of wood or bone. They use the tibia of the sheep, just like the Northern Chinese, for example, in Shansi. Taking snuff is much more common than smoking, but the snuff contains no tobacco. They either make it themselves from a mixture of tobacco ashes and the finely pulverized ash that remains when sheep dung is burned, or they buy Chinese snuff in Ho-chou. The latter is made of wood ashes mixed with various "medicines." The snuff powder is stored in yak horns or in snuff boxes. (1)

1. Rockhill 1), Plate 17, Figures 2 - 4.

264 The nomads eat three meals a day. Breakfast is rather late, after the livestock has been milked and driven out to pasture. The midday meal is eaten when the sun is at its height, the evening meal rather late, after dark. The food - mainly tsamba and butter - is the same at all meals. Guests are also offered food three times a day. Men and women eat the same food, but they are not permitted to eat together in the tent. The men eat in the right-hand section of the tent, the women in the left. The food must be handed from one section to the other around the hearth; it is considered very impolite to hand it over the hearth. (2)

2. so as not to offend the spirit of the hearth: Hermanns 3), page 48.

252 The cooking pots are large kettles made of brass about 80
415 centimeters in diameter and 60 centimeters high. They are